

*Enhamistas*



# JUAN PINERO

## FINO CAMBORIO

### ORIGIN -

Jeréz de la Frontera

### STYLE

Fino

### VINIFICATION

Biologically aged under flor (layer of yeast) in Solera System for 9-10 years

### AGE

10 years in solera

### VINEYARD

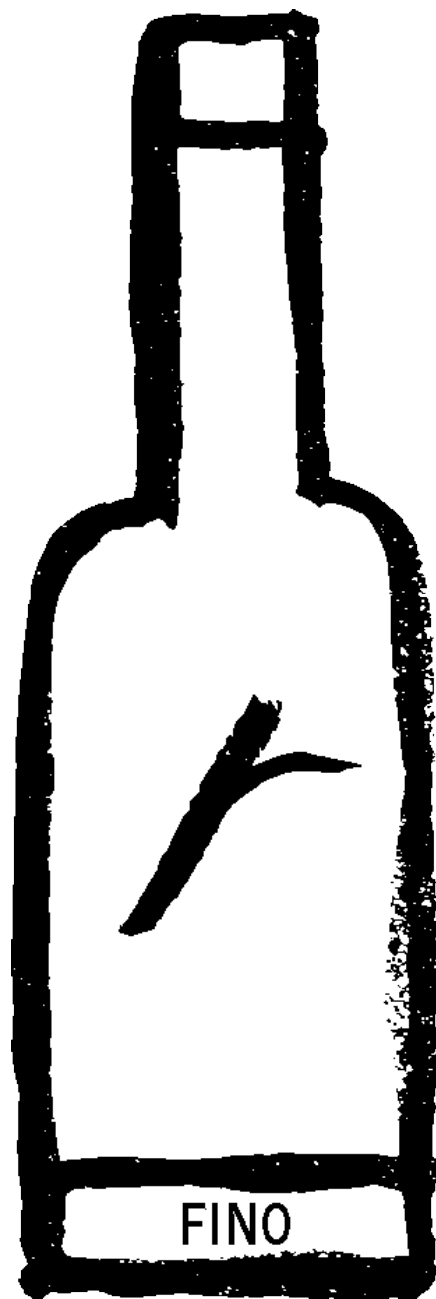
Grapes are from Lagos Añina and Macharnudo

### GRAPES

100% PALOMINO FINO

### SERVING TEMP

Cold



The history of Bodegas Juan Piñero started in 1992 with the purchase of a 3000 m<sup>2</sup> bodega in the Calle Traspolsa in Sanlúcar de Barrameda, built in the 1920s, previously owned by Bodegas Argüeso and located in the low-lying parts of town that are emblematic for the long-standing Manzanilla tradition.

Juan Piñero – a businessman who made his fortune in construction and real estate – rescued and refurbished the building and started his own brand. The bodega facility is ideal for developing Manzanilla wine with typical Sanlúcar features; a central Andalusian patio, high vaulted ceilings, “albero” flooring (= Sand flooring), ballast stones, huge west (“poniente”), and east (“levante”) facing windows. Instead of buying aged wines from other bodegas like most start-up bodegas, he started from zero by acquiring top quality musts which he put into 1800 relatively new seasoned casks.

In 2007 the desire to continue to expand his wine selection he bought another century-old bodega in the historic center of Jerez de la Frontera. The 800 m<sup>2</sup> bodega has the requisite flooring and thick walls to maintain a constant temperature, and optimal conditions for aging their highly acclaimed fino Cambori.

The location of the wineries allows his team to work carefully with the raw material selected from the best single vineyards planted on the typical “Albariza” soil, under the designations of origin “Manzanilla-Sanlúcar de Barrameda” and “Jerez-Xérès-Sherry.” The wines are developed and aged in old barrels according to the traditional “criadera & solera” system, which forms the basis for all the sherries. This system serves to create the nectar that is the result formed through generations of harvests and production expertise.